A.I.W.F DINNER EVENT

SAN DIEGO CHAPTER

Welcomes

Double Bond Winery

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Monday April 23, 2018

Reception at the Bar, 3 seasonal Amuse-Bouches

2014 DISCOMBULATED RED BLEND

MENU

Warm Roblochon crisp, pepper honey arugula

2015 DOUBLE BOND CHARDONNAY

Maine Divers scallops, green asparagus, spring English peas

2014 DOUBLE BOND PINOT NOIR

Organic beef cheeks braised in Syrah,

Yukon gold potatoes, spring carrots

2012 INFINITY+17 RED BLEND

Nougat glace façon Sennequier. Red berries coulis

2013 THE OTHER SIDE RED BLEND

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**Members : $ 95.00**

**Not members : $ 115.00**

Chef Proprietaire Jean-Michel Diot

Chef de Cuisine: Alain Delahaye